

CLAIMS

WE CLAIM:

sub A1
1. A method of oxygenating yeast slurry comprising
5 the steps of:

(a) passing at least a portion of the yeast slurry
through a membrane contactor, the contactor comprising at
least one hydrophobic, microporous membrane, the membrane
having a liquid side and a gas side, wherein the contactor
10 is connected to an oxygen source, and wherein at least a
portion of the yeast slurry is in proximity to the membrane
on the liquid side;

(b) delivering oxygen from the oxygen source to the
gas side of the membrane under conditions that cause at
15 least a portion of the oxygen to transfer from the gas side
of the membrane to the yeast slurry.

2. The method of claim 1, wherein the yeast slurry is
circulated in a closed system between a yeast tank and the
membrane contactor.
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3. A method of fermenting a liquid medium, comprising
the step of pitching the medium with oxygenated yeast,
wherein the yeast is oxygenated by the method of claim 1.

sub C2
4. The method of claim 3, wherein the medium is
25 wort.

5. The method of claim 4, wherein the wort is aerated
prior to pitching.

6. The method of claim 4, wherein the wort is not
aerated prior to pitching.

7. A fermented beverage made by the method of claim 3.

8. The beverage of claim 7, wherein the beverage is beer.

add A2
add B2

[illegible]